**Appetizers**

**Crab Cake** 13

Wild caught salmon and jumbo lump crab with mushrooms and red bell peppers-panko bread crumbs, Napa slaw

**Brie**  12

Puff pastry, pineapple-chili marmalade, toast

**Asparagus Fries**  8.5

Panko breaded, tossed in truffle butter

**Truffled Parmesan Yucca Fries** 7.5

Fried yucca, tossed in truffle butter with parmesan and served with roasted red bell pepper aioli

**Ahi Tuna Meatballs (3)** 11

Seared rare with sesame, soy, ginger and sriracha spiced and served over Brussel sprout slaw with sweet chili to dip

**Soup and Salad**

**Gumbo** 6.5 Crawfish, shrimp, brussels, chicken and sausage

**Brussel Caesar Salad** (GF) 8/10

Arugula, romaine, spinach, bacon, brussels, parmesan

**Field Greens Salad** (GF) 7/10

A salad of baby organic greens, toasted almonds, grape tomatoes, hearts of palm, cucumber and a hazelnut balsamic vinaigrette

**Pear Salad**

Roasted pears, gorgonzola, red bell peppers, almonds, green apple and a hazelnut balsamic vinaigrette 9/11

**Veg-centric**

(add chicken, brisket, salmon, shrimp) $5-9

**Linguine Primavera** 17.5

Chickpea croquettes over linguine with sautéed spinach, kale, caramelized onions, bell peppers and mushrooms in a EVOO, garlic, lemon and white wine sauce.

**Veggie Plate** 17

Brussel sprouts, grilled asparagus, sautéed spinach, kale, black beans and rice (add 8 oz salmon $9)

**Veggie Tacos (3)** 13.5

Black beans and rice, salsa, corn, tomato, sauteed spinach, arugula, crispy garbanzos and tabasco fried onions

**Bistro Favorites**

**Chilean Seabass** 27.5

Pistachio crusted over saffron rice with turmeric roasted cauliflower and finished with a beurre blanc sauce

**Salmon Risotto** (GF) 23

Wild mushrooms, corn, spinach, parmesan garlic cream,

 white wine (Sub Cauliflower rice for $2.5)

**Seafood Paella** 24

Crawfish, scallop, shrimp, salmon, andouille sausage over Saffron rice with bell peppers and onions

**Scallops** (GF) 24

U10 scallops-Bacon/sage roasted brussels sprouts and butternut squash puree

**Chicken Parmesan**  19 Linguine a la vodka (marinara/alfredo mix), pepper jack

**Chicken Marsala** 19

Shiitake mushrooms, shallots, sage, garlic-Marsala-

 cream sauceserved over truffled mash/asparagus

**Steaks**

**\*Ribeye 12oz (Choice)** 26

Cast iron skillet seared and basted, truffled mash potatoes, turmeric roasted cauliflower w/horseradish aioli

**\*Filet Mignon** 28

8oz Filet served over truffled mash potatoes, Pinot Noir demi glaze sauce and asparagus

**\*Manhattan Flat Iron Steak** (GF) 24

Truffled mash, asparagus and sherry gastrique sauce

 **\*The Brazilian (**GF) 24

Flat iron steak, brisket, sausage, rice and black beans, kale and Brazilian pico de gallo, yucca fries

**Cauliflower Steaks** 17.5

**Pesto/marinara/parmesan**

Over truffled mash potatoes with asparagus

**Smothered** (shiitake mushrooms/onions)

Over truffled mash with asparagus and a demi glaze

**Marsala** (shiitake mushrooms in a marsala wine/shallots/cream sauce

Over truffled mash with asparagus

**Sandwiches**

*Choice of fries or Napa cabbage slaw*

**\*50/50 Burger** 14.5

Ground filet and brisket blend, gruyere cheese, tabasco fried onions,

 horseradish aioli

**BBQ Brisket Grilled Cheese** 14

Cheddar, tomato, brisket

**Chicken Parm Sandwich** 13

Brioche bun, arugula, parmesan, pepper jack

**Fish Tacos** (3) 14

Blackened salmon, flour tortilla, napa slaw, tabasco fried onions, plantain chips

**Veggie Tacos (3)** 13.5

Black beans n rice, salsa, corn, bell peppers, spinach, crispy garbanzos, tobasco fried onions and arugula

**SIDES 5**

Truffled Mash

Braised kale with caramelized onion

Sauteed garlic spinach

Butternut Squash puree

Bacon and sage roasted Brussel sprouts

Black beans and white rice

Cauliflower

Wild garlic Mushrooms

Asparagus

Chickpea croquettes (3)

**Desserts**

French apple tart with vanilla bean ice cream 8

Chocolate Mousse cake 7.5

Tiramisu 7

Cheesecake Crepes 7 Key lime pie 7

Vanilla ice cream 4

**Signature Cocktails** $12

**Doug’s Dirty Martini**

Titos, olive juice, dry vermouth

**Jesse’s Girl**

Coconut rum, vodka, cran/pineapple,

peach schnapps

**Kraemer’s Cosmo**

Vodka, cranberry triple sec, fresh lime

**Stinson’s Old Fashioned**

Rye, bourbon-soaked cherries, cherry juice, bitters

**Michelle’s Cure**

Muddled blueberries and cucumber, St. Germaine,

Acai liqueur, Vodka, cranberry and sour

**Top Ten Rita**

Tequila, float of Grand Marnier

**Rio’s Caipirinha**

Cachaca rum, limes, agave

**Wine and Beer**

**House wine (Canyon road): $8**

Veuve Clicquot Champagne Brut cuvee RSV

18 glass………………65 Bottle

White Wine:

Chardonnay (CA) StoryPoint (Buttery/Oaky) ………………..…10

Raeburn (CA) Chardonnay…………………………………………..…..11

Sauvignon Blanc (NZ) Whitehaven……………………..…..……….10

Prosecco (Italy) La Marca ……………..……………………………......8.5

Moscato (Italy) RIsata ………………………………………………...… 8.5

**Rose:**

Bieler Pere & Files dry Rose (France)…………………..…………..9.5

Orin Swift wines (bottle only)

8 Years in the Desert (Red blend) 14.5/57

Abstract (Red blend) 48

Slander (Pinot Noir) 59

Machete (Red blend) 59

Papillion (Red blend) 72

Palermo (Cabernet Sauvignon) 65

Red Wine:

Pinot Noir (New Zealand) Matua .…..…………………………….…..12

Cabernet (CA) Louis Martini ..…………………………..…..………....11

Cabernet (CA) Cult …………………………………………..…………..…..9.5

Malbec (Argentina) Gascon …………………………….…………….….10

Blend (CA) Prisoner ………………………………………………...……....15

Port: (Portugal) Ramos Pinto Ruby …..……………………..…….....9

Bottle/Draft

Mich Ultra/Miller lite/Bud lite/Heineken/Yuengling………….…5

Monday Night Drafty Kilt Scotch Ale (7.2 abv) (Atlanta)..….6.5

Elysian Space Dust IPA (Seattle)…………………………………..……6.5

Draft: Stella, Sweetwater, Pernicious,IPA ………..………………….6

(Weekly selection: Ask server)